Newsletter of the North American Mycological Association

THE MYCOPHILE

VOLUME 49:4 OCTOBER–DECEMBER 2008 WWW.NAMYCO.ORG

Good Times Had by All in McCall

The 2008 foray honoring the memory of beloved Mycologist Dr. Orson K. Miller, Jr., held on Labor Day weekend, was a delightful and successful celebration. The weather and mushrooms cooperated beyond belief.

McCall is where Orson and Hope Miller spent many vacations and spare time when not at Virginia Tech; then they made it their retirement home. Camp Pinewood, the site for the foray, is situated right in McCall. The Southern Idaho Mycological Association (SIMA) hosted the event and made sure NAMA was well cared for.

Dr. Cathy Cripps, a former Miller protégé, was Foray Mycologist, assisted by additional Guest Mycologists Drs. Tom Volk, Steve Miller, Vera Evenson, Walter Sundberg, and Steve Trudell. The extra specialists were appreciated because of the abundance of fungi.

Many of the choicest, most favorite edible mushrooms were in abundance, so everyone could boast of picking a basketful. You could hear a big sigh of relief from Mycophagy Chair Ursula Pohl as well; she had more than enough for the Saturday tasting, unlike the case in the past several years. The full voucher collection list will be published at a later date on the NAMA website after Patrick Leacock has a chance to check the collection into the Field Museum.

The program sessions were stimulating and extremely interesting. Among them, a forester from the Forest Service discussed the ecology/biology of the forest floor after a fire. Fires do not kill everything in their path and often provide the needed nutrients and space for the regeneration of native species. Fire skips and hops, leaving islands of vegetation for repopulation; and in areas where burning occurs, it often varies in its intensity. All this provides variation in regeneration.

Dr. Rosentreter treated us to a close-up look at the northern flying squirrel, its lifestyle, and its unique diet of truffles and other fungi. His photos were stunning, too.

Steve Miller continues encouraging us to give Russulas a chance by making them more familiar and less overwhelming to identify. Yes, each species can come in a wide variety of colors, but by paying close attention to habitat, spore colors, bruising, and odors, we can sort them out.

Photo: L. Gillman

And Tom Volk presented both sides of the case for wood decays: destructive, but very much an important part of a healthy ecosystem. Some of his photos will not be forgotten, especially those showing what molds and decays can do to a musty and damp basement. There were several excellent workshops and discussions as well for those who were weary from hauling heavy baskets of boletes back to camp.

Continued on page 2

In this issue:

From the President 2
Activities & Announcements 3
Service Awards Given 3
Foraying South of the Border 4
Book Reviews 6
Foray 2009 7
Mushroom of the Month 8

The photo contest winning slides will be posted on the website.

FROM THE PRESIDENT

You'll notice something new with this issue of THE MYCOPHILE. In our search for a new editor of the publication (your last issue was July/August, 2008), NAMA has looked into alternative benefits for the members and a more consistent way to get THE MYCOPHILE to you. Britt Bunyard, editor of FUNGI, has proposed to insert THE MYCOPHILE into his publication where it would be published on his normal quarterly schedule. NAMA will purchase FUNGI subscriptions to the magazine for the remainder of the year for current NAMA members (Britt has graciously discounted the price for us). This is our way of saying "thank you for your continued support of NAMA and here's something extra since you've been patiently waiting on THE MYCOPHILE." Michael Beug has been instrumental in making this collaboration come to fruition. In addition, Paul Stamets and Carolyn Dusty Yao have made a very generous donation to NAMA to help provide this benefit to our members. To each of these I heartily say *Thank You.*

Concerning future NAMA publications, we tentatively have a co-editor who will work with Judith Caulfield in compiling THE MYCOPHILE for placement in FUNGI. All future articles suitable for THE MYCOPHILE should be directed to Judy Roger at this time. Michael Beug, who serves NAMA in many capacities, has volunteered to serve as interim editor and publish the next issue of *McIlvainea,* which should be mailed out in the early summer. Therefore, all articles suitable for *McIlvainea* should be submitted to Michael (BeugM@evergreen.edu). You should have received a NAMA directory online, but if you need addresses you may contact me directly at mycoCPA@aol.com or Judy Roger. Many thanks are owed to all of these individuals.

The Executive Committee and others are currently discussing the future of NAMA's publications, including such possibilities as making THE MYCOPHILE an internet-only publication. (We know that some members would still need a printed version.) Another possibility is keeping THE MYCOPHILE as an insert in FUNGI after 2009 and providing both NAMA membership and a subscription to FUNGI to our members at considerable savings from obtaining both individually. FUNGI and NAMA are in agreement that this could be beneficial to both entities. NAMA members would have the option of membership with or without FUNGI. Any members wishing to express suggestions—please direct them either to me or to Judy Roger. Be aware, though, that it may be after April 15th before you get much response from me (after a long fishing trip).

On another note, please visit NAMA's website at namyco.org if you haven't recently. Special thanks goes to David Rust for the incredible job he has done updating and improving the site.

NAMA's 2009 annual foray, hosted by the Gulf States Mycological Society, will be held from November 26–29 at Lafayette, Louisiana. Many of us remember the foray at Beaumont, Texas, several years ago and what a good time we had. "Cajun" events are being planned for this foray as well, and I'm sure a great time will be had—and maybe even the mushrooms will cooperate. Much more information about the foray will be in future issues of THE MYCOPHILE.

Thanks again for your continuing support of NAMA. We are a volunteer organization which remains committed to the promotion and advancement of the science of mycology. Without our volunteers, nothing would be possible. I'm sure we can find a job for you.

—Ike

Moving?

Please send your new address, ***two weeks*** before you move, to

Ann Bornstein
NAMA Membership Secretary
61 Devon Court
Watsonville, CA 95076-1160
<Membership@namyco.org>

Otherwise—you may not be getting your newsletter for a while. Each issue, several *Mycophiles* are returned as undeliverable because of no forwarding address on file. NAMA is charged ***seventy cents*** for each returned or forwarded newsletter.

NAMA is a 501(c)(3) charitable organization. Contributions to support the scientific and educational activities of the Association are always welcome and may be deductible as allowed by law. Gifts of any amount may be made for special occasions, such as birthdays, anniversaries, and for memorials.

Special categories include
Friend of NAMA: $500–900
Benefactor: $1000–4900
Patron: $5000 and up

Send contributions to
Judith McCandless, Treasurer
330 Wildwood Place
Louisville, KY40206-2523
<judithmc@bellsouth.net>

The Mycophile is published bimonthly by the North American Mycological Association, 6615 Tudor Court, Gladstone, OR 97027-1032.

NAMA is a nonprofit corporation; contributions may be tax-deductible.

Web site: ***www.namyco.org***

Isaac Forester, NAMA President
P.O. Box 1107
North Wilkesboro, NC 28659-1107
<mycoCPA@aol.com>

Judy Roger, Executive Secretary
6615 Tudor Court
Gladstone, OR 97027-1032
<ExecutiveSec@namyco.org>
<jaroger@comcast.net>

Judith Caulfield, Production Editor
1205 Hanover Street
Chattanooga, TN 37405
<caulfieldst@bellsouth.net>

Upcoming Events

Taos, New Mexico
Aug. 20–25, 2009

Simms Camp, Newfoundland
Sept. 11-13, 2009
www.nlmushrooms.ca

Cain Foray
Toronto, Ontario
Sept. 18–20, 2009

NEMF Sam Ristich Foray
Cape Cod, Massachusetts
Oct. 15–18, 2009

NAMA Foray
Lafayette, Louisiana
Nov. 26-29, 2009

The Gulf States Mycological Society is the host and coordinator. Look for more information in a subsequent MYCOPHILE, along with the registration form, as well as on our website (www.namyco.org) in May or June.

Marilyn Shaw Honored

Marilyn Shaw was recently honored by the Colorado Mycological Society with the Lifetime Service Award for all her tireless work for their society and mushroomers in general.

Marilyn became interested in mushrooms in the 1960s and has been studying, teaching and writing about them ever since. Because of the medical mycology conferences held in Aspen in the 1970s, and later her association with Sam Mitchell at the Rocky Mt. Poison Center, she naturally gravitated to the toxicology side of mushroom study. She joined NAMA's toxicology committee, held seminars and created a national roster of mushroom experts for consultation in mushroom poisonings. Her recordkeeping of toxicology reports and detailed observations are invaluable in treating mushroom poisoning cases. Dr. Denis Benjamin, author of *Mushrooms, Poisons and Panaceas,* states that Marilyn "has contributed more to our knowledge of mushroom toxicology in the last few decades than the medical/veterinary professions combined." Nice accolade! *Congratulations Marilyn!*

Oregon Truffle Oil

Jack Czarnecki, formerly of Joe's Restaurant in Reading, Pennsylvania, now of the Joel Palmer House in Oregon, and author of *A Cook's Book of Mushrooms*, is working on producing truffle oil made from the Oregon White Truffle, *Tuber oregonense*. This will be a first for the U.S., as most of the truffle oils on the market come from Europe.

The smallish white truffle has good flavor and is great fun to look for during the winter months. It's a challenge to beat the squirrels and other fauna to the best spots; but when found, these truffles can be used in many ways.

Check out the website www.oregontruffleoil.com.

Toronto Club Loses Valuable Mycophiles

The Mycological Society of Toronto lost both their president and vice-president to death in January.

The president, Dr. Vello Soots, passed away January 18. He was NAMA's 2001 Harry and Elsie Knighton Service Award recipient. Vice-president John Sparling passed away on January 13, 2009. Our condolences to the Society and their families.

McCall Foray Report, cont. from p. 1

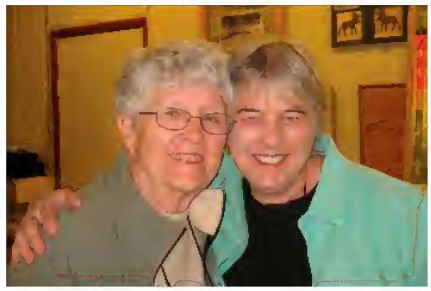
Officers Elected

At the general meeting Saturday evening, elections were held for:

- 2nd Vice-President: Adele Mehta, elected to replace Maggie Rogers
- 4 Regional Trustees:

  Re-elected
  R 1: Carleen Skeffington
  R 2: Ursula Pohl
  R 9: Patrice Benson

  Elected:
  R 4: Aaron Wolfenbarger, new member



NAMA Service Rewarded

The winners for the Outstanding Service Awards were announced.

The recipients for the following two awards are selected from members who have been nominated by their respective clubs for Meritorious Service within their society. These awards have separate categories:

The **Award for Contributions to Amateur Mycology** is for exemplary service to NAMA and mycology in general. Candidates may be nominated by anyone in NAMA. Vera Evenson (shown above with Hope), a longtime NAMA member of Colorado Mycological Society member, field guide author, and Curator of the Herbarium at the Denver Botanic Gardens, is the more-than-deserving recipient.

The Harry and Elsie Knighton Service Award (named in honor of

Continued on page 4

McCall Foray Report, cont. from p. 1

NAMA's Founder) is for extraordinary service within one's own society, and candidates are nominated by the members of that society. This year's winner is **Brian McNett**, a member of the Kitsap Peninsula Mycological Society (Washington state), who has recently moved to Texas for a new job.

The *President's Award,* given for devotion to NAMA and amateur mycology, went to two beloved and recently departed members, Ben Woo and Dr. Orson K. Miller (and Hope Miller was included with Orson, but thankfully she is still with us!).

Items of Interest from the Trustees' Meeting:

Our website, www.namyco.org, has been completely redone with a lot of changes and new sections added. David Rust, regional trustee from California, took on the task and has created a new look with some expanded sections. Watch for indexes to previously published newsletters and the journal, *McIlvainea;* the teaching trunk for educators will be illustrated; and other items of interest will be added or expanded.

The overhaul is still a work in progress so look for some of the additional features to come. Ike congratulated David for accomplishing a large and difficult task. David welcomes additional ideas from members.

Editors Needed

Britt Bunyard resigned from editorship of both *Mycophile* and *McIlvainea* to publish a different fungal publication, FUNGI.

New editors are needed for NAMA publications, but for the short term, Mike Beug will edit *McIlvainea.* Some fairly extensive changes are coming to both publications in the near future. (President Ike has some things to say about this in his message on page 2.)

Continued on page 7

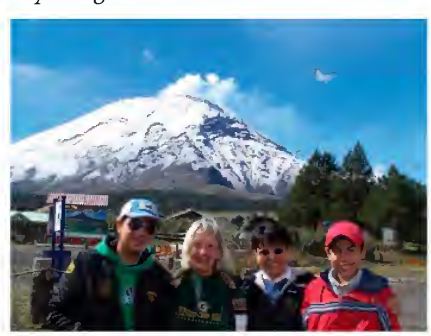
Foraying above the Clouds South of the Border

by Gundi Jeffrey

We woke up to a bright, sunny day in the outskirts of Amecameca, a small town existing somewhat precariously on the western slopes of Popocatepetl (better known as Popo), the famous, very active volcano southeast of Mexico City. MycoAficionados of Mexico (*Mico-Aficionados de México*), the only bilingual, amateur mushroom club in Mexico, chose this location for its August 2008 foray because of its renown for giant morels. And we were indeed lucky enough to find some.

Our club, founded in late 2004, is affiliated with NAMA and is the one that finally established the Association's presence in the southernmost nation on the North American map. MycoAficionados is somewhat different in may respects from our counterparts in *el Norte.*

For one thing, our membership is not local, but is scattered among five states of Mexico: Tlaxcala, where it is headquartered; Puebla, next door; the state of Mexico (where Amecameca is); Oaxaca; and Chihuahua. Then we also have some enthusiastic non-resident members in Texas, New Mexico, California, and Hong Kong, several of whom have flown in to join club forays and events. Currently, we number 38—up considerably from the five original founders, including our current president, Dr. Arturo Estrada Torres of the University of Tlaxcala, one of Mexico's foremost mycologists.



Gundi and friends in front of Popo

Also, although half of our members are ex-pats from Canada and the United States, we have recently been more successful in attracting Mexican citizens to our membership. They bring a wonderful addition to the club —children. Mexicans tend to take their children everywhere, and it has been inspiring to see how excited the kids, aged 5–18, are at discovering treasures in the woods. Because of the mix, with not everyone being bilingual, most of the meetings take place in Spanish, which is a challenge for some; but it helps everyone learn about fungi in another language.

We tend to have four or five meetings a year: one in winter where we have a presentation of some sort, then a brief annual meeting, followed by a gourmet potluck dinner. At least three of our members are renowned chefs who willingly share their knowledge with the rest of us. Our Mexican members have proven keen to learn how to prepare mushroom dishes and contribute interesting recipes of their own.

The other meetings are forays, usually one in Tlaxcala and the others out of state, with members in those regions hosting the events. We pick our locations in early spring to coincide with what we know will grow in those locations. In September, for example, we will go to northern Puebla where there is a place with wonderful stone formations set among pine forests. We expect to find a wide variety of boletes there.

But most recent was the foray to Amecameca for the morels. One of our members lives there—she has a chinchilla ranch with 11,000 animals—which already was interesting for our members who attended. We stayed in a lovely forest hotel next door to the ranch—notable because it is a family hotel on one side and an

"auto-hotel" for lovers only on the other side. The setting was very attractive, and right across the road we were lucky to have a real Spanish restaurant, featuring all the savory, rich, and warming specialties of *España*—wonderful food for those who came the night before the foray. Some even had hearty *fabada* (bean stew) and *tortilla española* (egg and potato pancake) for breakfast.

Early Saturday morning we set off for the national park on Popo, picking up our guide en route. In Mexico you need a guide and special permission to pick mushrooms in all national parks and local protected areas. These guides are treasures because, not only do they know where to find what, but they tell us about local common names (which, unfortunately, are different in every place we visit), mushroom usage, what is prized, and what is considered dangerous. The knowledge is handed down through the generations, albeit not always accurately. We have had local people empty our baskets before we could stop them because they said some of our mushrooms were "killers"—this in reference to *Amanita rubescens*. Nevertheless, it is fascinating for us to learn about local customs, mushroom lore, and medicinal uses for fungi. For example, *Ustilago maydis,* or corn smut, generally known as *huitlacoche,* not only makes a fabulous soup or a tasty sauce, but also it works as a balm for burns. *Amanita muscaria* is used to make an insect repellant.

Our destination was the national park nestled between Popo and its sister volcano Iztaccíhuatl, which is not active but is spread out and majestic. It was glorious to see snowclad Popo against a bright blue sky, little bursts of white smoke puffing away, so close you could almost touch it. We were at almost 12,000 feet and literally breathless with awe. One of our foray sites was right across the way. We were looking for *Helvella lacunosa,* a popular mushrom prized by the locals as "being almost the same as morels." Well, for us, not quite.

Next we headed to a location rumoured to be abundant with chanterelles, but that, too was an overstatement: we found a few, but it was clear that other pickers had been there before us. But, again, the views of Popo were spectacular, and the forest was beautiful and restful. And it was such a peaceful place for our lunch break.

Finally, our guide Arturo owned up that getting to the morels, which he called "mazorkas," would be an all-day affair, hiking up hill for hours—and here it was already late in the day. But he did know of one spot near the road back down the mountain. Off we went, all a little tired from all the walking and the heights, for our final searching of the day. Most of us came up with very little, but we did find five largish morels, along with one lone *Boletus pinophilus,* close cousin to the King Bolete, found here most commonly.

Among our edible haul this day were the bolete, the morels, chanterelles, some *Lactarius deliciosus,* a few helvella, and various smaller specimens, such as Hygrophorus. We even found many *Hygrophoropsis aurantiaca*, false chaterelle, which, despite its bad reputation up north, is eaten and enjoyed here. Because none of our mycologists was with us, we concentrated on mushrooms we already knew to be edible and left the others *in situ*.

The mushrooms of Mexico tend to be similar to those of temperate Canada and the U.S., with microscopic differences. I can't tell them apart, but our mycologists can. Of course, the types of mushrooms found depend on the eco-environment, and we search in high mountains (12,000 feet is just about right for finding boletes) all the way down to sea-level jungles. We tend not to visit tropical habitats too often as they are hot, humid, and alive with insects, and the mushrooms are small and generally not edible.

The club is made up mostly of people with little mushroom knowledge, who tend to be pot-hunters without a great interest in all fungi. But we are trying to change that, with education and presentations by our experts. We are lucky to have access to some of the top mycologists in Mexico.

After our day in the woods, we gathered at our host Patricia's rancho to prepare dinner with our finds. For her part, Patricia had arranged a meal of *Chiles en nogada,* an indescribably delicious special dish made only at this time of the year, which coincides with Independence Day. It consists of poblano chiles stuffed with a mixture of cooked ground beef, nuts, and dried fruit, which is put in an eggwash and deep-fried, and topped with a walnut cream sauce and pomegranate seeds, reflecting the colors of the Mexican flag. Pasta with mushrooms done in a brandy-cream sauce and a polenta dish with yet more mushrooms accompanied the chiles. We dined superbly.

Brand-new member Carole Reedy, also new to Tlaxcala, said, "I participated in this foray as a lark, because I was invited by dear friends Erik and Gundi. By the end of the day—and especially the dinner—I was signing up to be a member. The warmth and diversity of the club's members, as well as the beauty of the mountains and the adventure of hunting for the unusual mushrooms, got me hooked. I am already looking forward the next outing."

Replete, we returned to our hotel. On our trip back home the next day, we took a slow route through forest-covered mountains. I was thinking we might look for some more mushrooms. To our surprise, the roadside in one area was lined with mushrooms vendors —local people who know, collect, eat, sell, and love mushrooms— whose colorful buckets were filled with mushrooms of all sorts: a rare white *Lactarius* that I would have sworn was a white chanterelle, a wide variety of edible *Russula*, some *Amanita rubescens*, many kinds of *Ramaria,* and loads of *Gomphus*

Continued on page 7

BOOKS REVIEWED

For your reading pleasure: *These reviews are less formal than our usual, but something to look for when wanting some fun. . . .*

Murder on the Menu, ed. by Martin Henry Greenberg and Isaac Asimov. Avon, 1984.

"Blewits," said Inspector Burden. "Parasols, Horns of Plenty, Morels, and Boletus. Mean anything to you?"

Chief Inspector Wexford shrugged. "Sounds like one of those magazine quizzes. What have these in common? I'll make a guess and say they're crustacea. *Or sea anemones; how about that?"*

Thus begins a 1977 short story by Ruth Rendell, "The Case of the Shaggy Caps," reprinted in *Murder on the Menu,* an anthology of very good and amusing stories with a foreword by Isaac Asimov. And the title of Miss Rendell's contribution is its first red herring. If I also tell you that one of the dinner guests is an alcoholic, with the others who include her husband, her brother, and her husband's ex-girlfriend abstaining, that Inspector Burden drinks whiskey and eats shaggy caps to test a theory, and that the victim's death results from a fall off her balcony a few days later—can you construct the plot? *—Ursula Hoffman*

Wild Trees, by Richard Preston. Random House, 2007.

Sure, mushroomers can be obsessive, but we don't hunt our prey 35 stories above the ground! I just finished one of the most amazing books that I have ever read: the narrative is edge-of-your-seat, can't-sit-still, exclaim-aloud kinda reading.

Wild Trees is a nonfiction account of the various people in recent history who became obsessed with finding (and climbing) the tallest trees in the world. By so doing, they discovered—at huge personal risk—an uncharted world of wonder. At the top of the redwood canopy, unseen and unexpected, are landscapes of fire-carved caves, hidden gardens of ferns and mushrooms, lichens and fruiting huckleberries, and naturally bonsai'd trees. Not to mention unique amphibians and insects and other flying and crawling, canopy-dwelling animals.

Like us mushroomers, they have developed their own language to describe their experiences, including words such as *cratering* (a deadly fall from a tall tree), *headache* (shorthand for "look out below"!), and *skywalking* (balletic movement between branches and trees hundreds of feet off the ground, undertaken while suspended on "spider ropes").

A good bit of the action takes place in the redwood groves of California (my Alma Mater, Humboldt State, is mentioned many times), and the sense of wonder, drama, and tension never abates. I can't recommend this book highly enough.

And yes, there is a mushroom connection: on pages 60–61, the work of Bill Dennison is mentioned. Bill began his scientific career studying lungwort in the Doug Fir canopy (old-growth Doug Firs are also Tall Trees, reaching a couple hundred feet in height). Lungwort is a Lobaria lichen that lives high in the canopy and takes nitrogen from the atmosphere, providing it to Tall Tree epiphytes.

Bill loved wild mushrooms, and supported himself in college back in the 1980s by hunting them commercially. Although they are not wild to North America, he loved shiitakes in particular, and studied Asian cultivation practices, eventually forming his own company, Northwest Mycological Consultants. He was instrumental in adapting Asian mushroom-growing techniques for a U.S. market. Bill Dennison is the main reason that folks can buy shiitakes in grocery stores all over America.

I think Richard Preston, the author of this book, is a great writer. He also wrote another rocket ride: *The Hot Zone,* about the Ebola virus. He never experienced Ebola firsthand (thank God), but he and his family DID learn how to climb Tall Trees. This book will stick in your psyche and rekindle your sense of wonder. Somehow, hunting morels in the mountains just doesn't seem all that adventurous anymore. . . .

—Debbie Viess

The Debt to Pleasure, by John Lanchester. Holt, 1996. The original cover featured a luscious peach, but the cover of the Picador edition (2001) has pears—somewhat irrelevantly, I think.

The supercilious, snobbish, hedonistic—albeit highly erudite—narrator of this witty novel sets out on a trip from his native Britain to the south of France to do research for an unconventional cookbook. The results, in his own words, are "gastro-historico-psycho-autobiographico-philosophic lucubrations." He discusses topics such as the erotics of dislike, the cultural and psychological implications of a menu, apéritifs and wines, recipes for blinis, bouillabaisse with aïoli, curry, roasts, stews, peaches in wine and much more, along with the history and etymology of ingredients, as well as what he deems to be the correct way to prepare and serve.

The book is organized by season, starting with "Winter." So the last part, of course, is "Autumn"—with an expert's mushroom hunt and the "proper" preparation of two authentic French mushroom omelettes. The symptoms caused by ingestion of certain poisonous mushrooms are clinically described and put into historical perspective.

At the very end of the book, the latest "murdered couple" of victims, replete after their "delicious" breakfast and with many thanks and farewells to their gracious host, drive away, "leaving behind them a

McCall Foray Report, cont. from p. 1

Directory of Members

The membership directory was not published this year, as a cost savings; and consideration is being given to placing it in a "members only" (password-protected) section on the website.

Slide Shows Turned to CDs

Mike Beug has been turning the educational slide show programs into CDs using the original master slides from which the loaners were made. The existing slide programs have been used so much that many of the colors have faded and changed. The new CDs will not be subject to that kind of fading and should last longer. Some of the programs are still in slide format as the project is not finished yet. The list on the website notes which programs are in which format: see the listings under Education at www.namyco.org.

NAMA's Foray 2009: Thanksgiving in the Deep South

NAMA's 2009 Foray will be held in Lafayette, Louisiana, November 26–29.

Lafayette is considered to be the heart of the Cajun culture, with unique topography, cuisine, and fungi. We will stay at the Holiday Inn and foray into varied and dramatic forests. We will have the opportunity to hunt from wetland flats to hardwood uplands, from live oak to beech—magnolia to cypress-tupelo forests for wide fungal possibilities. We will be able to hunt at the state Arboretum, additional state parks, Nature Conservancy areas, and some private properties.

For members who wish to avoid the holiday traffic, reduced room rates will make it possible to arrive early and remain an extra day or two.

Drs. Andy Methven and Walt Sundberg have generously agreed to teach a microscopic course prior to the foray, beginning Monday, Nov. 23 and continuing through Wednesday or Thursday morning. It is a wonderful opportunity for those eager to do taxonomic work at a deeper level to have such guidance. Since the class will include both lectures and a large emphasis on laboratory experience, student numbers will be limited and accepted on a first-come basis.

◆

Registrations will soon be released so treat yourself to a little French cooking and Low Country graciousness this holiday.

Book Reviews, continued

slow cloud of settling dust." And only at that point the surprised reader realizes that ALL the characters who in some way touched the narrator's life have died or might die under mysterious circumstances. Oh yes, when prompted over breakfast, the narrator recalled his last conversation with his brother where he had argued brilliantly and at length that a murderer is the most important cultural figure in the modern world: the artist, such as his brother was, may be the oyster but the murderer is the pearl! Now ask yourself whether you might have just read the autobiography of a serial killer with the subtlest clues ever, reread the book — and then ponder the novel's title. . . .

A ***New York Times*** Notable Book and winner of many literary prizes and awards, highly recommended to food and mushroom lovers by

—Ursula Hoffman

Mushrooms of Idaho: Newest NAMA CD by Michael Beug

Mushrooms of Idaho was presented in honor of Dr. Orson Miller at the 2008 NAMA foray in McCall, Idaho.

This 40-minute presentation is now available through the NAMA Educational Committee (www.namyco.org) along with the 21 other CDs prepared by Dr. Michael Beug in 2007 and 2008.

The program is fully narrated and can be used at home on your computer or at a meeting. Like the other new CDs, instructions are included on how to add to or delete parts of the program to customize it for your personal or club use.

Foray in Mexico, cont. from page 5

flocossus which, despite the hard work needed to clean it, is very popular here. I bought so many mushrooms, I ended up cooking them all week. Good thing we have visitors coming tomorrow.

[*Gundi Jeffrey is vice-president and goforeverything of MicoAficionados de México/MycoAficionados of Mexico. She and her husband Erik Purre run Mexican Mushroom Tours, featuring one tour each year in a different part of Mexico. Part eco-tour, part cultural exploration, and part gastronomic adventure, these excursions teach people about a view of Mexico very different from the usual tourist routes.*]

The Editor Pro Tem of this issue (J. Roger) wishes to thank Linnea Gillman and Hugh Smith for great CDs of photos from the past foray—they are wonderful! We hope to use more of them in future issues or have David place them on our website. Thank you!

North American Mycological Association
61 Devon Court
Watsonville, CA 95076-1160

Address Service Requested

NONPROFIT ORG.
U.S. POSTAGE
PAID
PERMIT NO. 1260
CHAS. WV 25301

Newsletter of the North American Mycological Association

THE MYCOPHILE

Mushroom of the Month

Debbie Viess found this giant Pseudohydnum gelatinosum *at a recent foray near Mendocino, California. The cap of the central specimen measured between 5 and 6 cm in diameter. Its two companions are more normal in size.*

Photo: Judy Roger